



BREAKFAST BURRITO SKILLET

Egg, Sausage and Cheese Burritos are served over crispy hash browns with sautéed onions, smothered in creamy queso and served with a sunny side up egg. Yield: 2 Servings

Ingredients:

2 Each	Egg, Sausage And Cheese Burritos [#1090065], Prepared According To Package Directions	To Taste	Salt & Black Pepper
2 Tbsp.	Vegetable Oil	1 Cup	Potatoes, Shredded
¼ Cup	Onion, Diced	¼ Cup	Queso Sauce
¼ Cup	Red And Yellow Bell Pepper, Diced	1 Each	Egg, Prepared
		Garnish	Scallions, Sliced

Directions:

1. Heat the vegetable oil in a medium saute pan over medium-high heat.
2. Add the onions, bell peppers, salt and pepper and cook, stirring occasionally until the onions are translucent.
3. Add the shredded potatoes and cook until the potatoes are golden brown.
4. Place the hashbrowns on a serving plate and top with the warm **Egg, Sausage and Cheese Burritos**.
5. Ladle the queso over the top of the burritos and top with an over-easy egg.
6. Garnish with sliced scallion.